

# fourth.

## SMALL

<b>Polenta Chips</b> .....	<b>\$16</b>
House made Polenta Chips Coated with a Roast Garlic and Rosemary Salt and a side of Cajun Aioli (V, GF)	
<b>Coconut fried chicken</b> .....	<b>\$18</b>
Pickled Jalapeno, Coriander Aioli (GF)	
<b>Arancini Balls</b> .....	<b>\$20</b>
Leek, Thyme and Fennel Seed Arancini, Topped with Parmesan Cheese (V)	
<b>BBQ Carrot &amp; Quinoa</b> .....	<b>\$18</b>
BBQ Carrot Quinoa, Whipped Tofu, Ginger & Miso Emulsion. (V,VG,GF)	
<b>Sweet potato &amp; Falafel</b> .....	<b>\$22</b>
Miso Glazed Sweet Potato, Pumpkin Seed, Falafel, Fermented chilli, Cashew Cream, Puffed Rice (GF, VG)	
<b>SA calamari</b> .....	<b>\$26</b>
BBQ Lemon and Pepper Squid served with a Chilli and Lime Aioli (GF)	

(V)Vegetarian

(VG)Vegan

(GF)Gluten Free

*\*Please notify staff of any allergies or special dietary requirements*

## LARGE

<b>Roast Vegetable Salad</b> .....	<b>\$22</b>
Mix of Heirloom Carrots, Sweet Potato, Pumpkin, Beetroot, Onion, Eggplant and Capsicum with Roast Pine nuts (GF)	
<b>Vegetarian Risotto</b> .....	<b>24</b>
Garlic, Pumpkin, Capsicum, Sweetcorn, Baby Spinach and Roasted Pine nuts (VG, GF) Add chicken and Parmesan (\$4)	
<b>Chicken Roulade</b> .....	<b>26</b>
Crumbed Chicken Breast stuffed with Prosciutto, Asparagus, Brie Cheese and Verjuice soaked Cranberry, served on Pumpkin Puree and Red Wine Jus	
<b>Lasagne</b> .....	<b>26</b>
Pumpkin, Capsicum, spinach, Zucchini, Eggplant and Bechamel sauce and a Greek Salad (V)	
<b>Barramundi Fillet</b> .....	<b>\$35</b>
Served on Sautéed Garlic Greens with Burnt Tomato Salsa (GF)	

<b>Beef Cheeks</b> .....	<b>28</b>
Slow cooked Beef Cheeks with red Wine Jus, Sweet Potato and Cauliflower mash with Sautéed Mushrooms and Garlic Cream (GF)	

## SIDES

Duck fat potato, chives .....	\$11
Egg plant chips, Sauce Romesco, pecorino .....	\$11
Sautéed greens .....	\$11
Greek salad .....	\$11